

# SEASONAL

## Cocktails

### ROB ROY

The Macallan Double Cask 12yr Old, Rich Sweet Vermouth, Angostura bitters  
14.00

### 1824 COFFEE

The Macallan Double Cask 12yr Old, Musetti espresso, sugar cane syrup, double cream  
12.50

### NEGRONI SIBARITA

Brugal 1888, Aperol, Lillet Blanc, Angostura bitters  
11.00

### SALTED HONEY OLD-FASHIONED

Highland Park 12, honey syrup, Angostura orange bitters, Angostura bitters and sea salt  
11.00

### TIDEPool

Highland Park 12, Lillet Blanc, sugar cane syrup, apple juice, lemon juice, soda  
11.00



# SEASONAL

## Specials

### STARTERS

#### BALMORAL GAME PIE

Fricassée of woodland mushrooms, Madeira roasting juices  
10.95 (568 kcal)

#### BAKED CAMEMBERT (V)

Roasted Piccolo tomatoes, vintage balsamic, extra virgin olive oil, sourdough, soft herbs  
11.50 (649 kcal)

#### BUTTERNUT SQUASH VELOUTÉ (V)

Croutons, aged Italian hard cheese, fresh chives  
8.50 (249 kcal)

#### CLASSIC MOULES MARINIÈRE

Garlic, white wine, cream, parsley, sourdough  
12.50 (863 kcal)

### MAIN COURSES

#### ROAST COD WITH LENTILS & PANCETTA

Fresh thyme, extra virgin olive oil  
24.50 (703 kcal)

#### PAN FRIED VENISON

SERVED PINK OR WELL DONE  
Box Tree red cabbage, raisin secs, red wine honey reduction, extra virgin olive oil  
24.95 (945 kcal)

#### WHEELER'S FISH PIE

Gruyère cheese, creamy egg mash, buttered garden peas  
23.95 (1059 kcal)

#### CLASSIC MOULES MARINIÈRE

Garlic, white wine, cream, parsley, Koffmann fries  
25.50 (1648 kcal)

WARM BAKED SOURDOUGH (V)  
Salted English butter  
4.50 (481 kcal)

## MARCO PIERRE WHITE

### STEAKHOUSE BAR & GRILL

MARTINI OLIVES (VE)  
Fresh lemon, extra virgin olive oil  
4.75 (222 kcal)

### STARTERS

#### WHEELER'S CRISPY CALAMARI

Sauce tartare, fresh lemon  
10.50 (402 kcal)

#### CLASSIC PRAWN COCKTAIL

Marie Rose sauce, brown bread & butter  
11.50 (455 kcal)

#### COLONEL MUSTARD'S SCOTCH EGG

English mustard sauce  
8.50 (732 kcal)

#### BEETROOT & GOAT'S CHEESE SALAD (V)

Candied walnuts, Merlot vinegar (VE available)  
8.95 (368 kcal)

#### FINEST QUALITY SMOKED SALMON

Celeriac remoulade, capers, lemon, brown bread & butter  
11.50 (399 kcal)

#### THE GOVERNOR'S FRENCH ONION SOUP

Croutons, Gruyère cheese  
8.95 (305 kcal)

### THE GRILL

FINEST QUALITY AGED GRASS-FED CAMPBELL BROTHERS' BEEF

#### SIGNATURE STEAKS

RECOMMENDED MEDIUM RARE

#### FILLET STEAK AU POIVRE

Fricassée of woodland mushrooms, confit potato, buttered leaf spinach, peppercorn sauce  
35.00 (823 kcal)

#### FILLET STEAK WITH GARLIC KING PRAWNS

Béarnaise sauce, confit potato  
37.00 (1023 kcal)

#### SIGNATURE FILLET STEAK RAISIN SECS

Fricassée of woodland mushrooms, buttered leaf spinach, confit potato red wine honey reduction  
35.00 (875 kcal)

#### CLASSIC STEAKS

All served with roasted Piccolo tomatoes & Koffmann chips

#### FILLET STEAK

6oz 31.95 (697 kcal) | 12oz 46.00 (930 kcal)  
RECOMMENDED MEDIUM RARE

#### RIBEYE STEAK

10oz 31.50 (914 kcal)  
RECOMMENDED MEDIUM

#### SIRLOIN STEAK

8oz 28.50 (850 kcal) | 16oz 39.50 (1240 kcal)  
RECOMMENDED MEDIUM RARE

#### LARGER STEAKS

All served with roasted Piccolo tomatoes & Koffmann chips  
Ideal for sharing

#### TOMAHAWK

32oz 72.50 (1679 kcal)  
RECOMMENDED MEDIUM

#### CHATEAUBRIAND

16oz 72.50 (1554 kcal)  
RECOMMENDED MEDIUM RARE

#### PORTERHOUSE T-BONE

25oz 70.00 (1775 kcal)  
RECOMMENDED MEDIUM RARE

#### SAUCES & TOPPING

Béarnaise Sauce 3.75 (231 kcal) / Peppercorn Sauce 3.75 (97 kcal)

Garlic Parsley Butter 3.75 (290 kcal)

Clawson Blue Cheese Butter 3.75 (285 kcal) / Chimichurri 3.75 (83 kcal)

Garlic King Prawns 5.50 (387 kcal)

Garlic Grilled Woodland Mushrooms 4.50 (305 kcal)

### MAIN COURSES

#### ROAST CHICKEN À LA FORESTIÈRE

Fricassée of woodland mushrooms, buttered leaf spinach, confit potato, Madeira roasting juices  
23.50 (934 kcal)

#### ROAST RACK OF LAMB À LA DIJONNAISE

Green beans, confit potato, rosemary scented roasting juices  
29.50 (881 kcal)

#### THE AMERICAN BURGER

Monterey Jack, cured bacon, sweet pickled cucumber, BBQ glaze, iceberg lettuce, beef tomato, served in a brioche bun with Heinz ketchup & Koffmann fries  
19.95 (1359 kcal)

#### CLASSIC MACARONI CHEESE (V)

Aged Italian hard cheese, mozzarella  
15.50 (806 kcal)  
Add cured bacon 3.00 (162 kcal)

#### AVOCADO CAESAR SALAD

Anchovies, aged Parmesan, hen's egg, croutons  
16.50 (615 kcal)

Add grilled chicken 4.75 (441 kcal) Add grilled prawns 5.50 (387 kcal)

#### MIXED MEDITERRANEAN VEGETABLE MINI RAVIOLI (V)

Toasted pine nuts, soft herbs, extra virgin olive oil (Vegan pea & shallot mini ravioli available)  
17.50 (543 kcal)

#### WHEELER'S FISH & CHIPS

Sauce tartare, Koffmann chips, marrowfat peas, fresh lemon  
21.95 (1156 kcal)

#### ROASTED PORK LOIN STEAK

Confit apples, buttered leaf spinach, crisp sage leaves, cider cream sauce  
19.50 (720 kcal)

#### ESCALOPE OF SALMON "HELL'S KITCHEN"

Tomato vinaigrette, buttered leaf spinach, fresh herbs  
22.95 (855 kcal)

### SIDES

Gratin Dauphinoise 4.75 (257 kcal)

Koffmann Chips (VE) 4.50 (364 kcal)

Koffmann Fries (VE) 4.50 (444 kcal)

Minted New Potatoes (V) 4.25 (300 kcal)

Crispy Onion Rings (VE) 4.50 (356 kcal)

Macaroni Cheese (V) 4.75 (304 kcal)

Buttered Green Beans, Toasted Almonds (V) 4.75 (287 kcal)

Garlic & Red Chilli Buttered Spinach (V) 4.75 (195 kcal)

Creamed Cabbage & Bacon 4.75 (505 kcal)

Box Tree Red Cabbage (V) 4.25 (69 kcal)

Buttered Garden Peas (V) 4.25 (283 kcal)

Green Salad, Truffle Dressing (VE) 4.75 (52 kcal)

# '1961' Prix Fixe

## Two-courses: 19.61

Available Tuesday-Thursday, 6-7pm

#### BEETROOT & GOAT'S CHEESE SALAD (V)

Candied walnuts, Merlot vinegar (ve available)  
(368 kcal)

#### CLASSIC MOULES MARINIÈRE

Garlic, white wine, cream, parsley, sourdough  
(863 kcal)

#### BUTTERNUT SQUASH VELOUTÉ (V)

Croutons, aged Italian hard cheese, fresh chives  
(249 kcal)

#### 6oz BUTCHER'S STEAK

RECOMMENDED MEDIUM RARE  
Roasted Piccolo tomatoes, peppercorn sauce, Koffmann chips  
(769 kcal)

#### Steak upgrades

SIRLOIN STEAK  
8oz | +7.50 (947 kcal)

RIBEYE STEAK  
10oz | +9.50 (1011 kcal)

FILLET STEAK  
6oz | +9.50 (794 kcal)

#### PEA & SHALLOT MINI RAVIOLI (VE)

Tomato sauce, pine nuts, extra virgin olive oil, soft herbs  
(480 kcal)

#### ROASTED PORK LOIN STEAK

Confit apples, buttered leaf spinach, crisp sage leaves, cider cream sauce  
(720 kcal)

Add any pudding for 5.00

**"If you've been given opportunities then you have to create opportunities. If you're given knowledge by people, share your knowledge. If you were born with talent, show your talent off."**

- Marco Pierre White



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Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. A discretionary service charge of 10% will be added. All prices include VAT at the current rate. Adults need around 2000kcal a day. (V) Vegetarian. (VE) Vegan.